

VEGETARIAN

Veg Tikka Masala (3) Mild	€10.95
Fresh vegetables simmered in a creamy tomato, butter sauce flavoured with dry fenugreek leaves.	
Veg Jalfrezi (3,4) Medium/Hot	€10.50
Vegetables Tossed with Garlic and Bell peppers in onion tomato sauce flavoured with spices. Finished with scallion	
Paneer Lababdar (3) Medium	€11.25
Cubes of cottage cheese simmered in onion & tomato sauce finished with cream and musky fenugreek.	
Saag Paneer (3) Mild	€11.25
Homemade cottage cheese, creamed garlic, fresh spinach, ginger & chillies.	
Aloo Hara Pyaaz Medium	€10.25
Baby potato tossed with spring onion, coriander & cumin powder, finished with asafoetida.	
Lassoni Gobhi Msala Medium (New)	€10.95
Fresh cauliflower tossed in garlic paste & tomato puree.	
Chana Masala (Vegan) Medium	€10.25
slow cooked spiced-Chickpeas with ginger & tomato, finished with tamarind.	
Paneer Jalfrezi (3) Medium/Hot	€11.25
Cottage cheese tossed with garlic and bell peppers in onion tomato sauce flavoured with spices and finished with scallions.	
Lasooni Dal Tadka Medium	€10.50
Yellow lentils tempered with garlic and cumin.	
Paneer Makhni (3) Medium (New)	€11.25
Homemade cottage cheese simmered in a creamy tomato, butter sauce flavoured with dry fenugreek leaves.	

RICE

Steamed Rice	€2.35
Pilao Rice	€2.50
Brown Basmati	€2.35
Jeera Rice (Cumin Rice)	€2.70

BREADS

Plain Naan (1,2,3)	€2.25
Garlic Naan (1,2,3)	€2.50
Coriander Naan (1,2,3)	€2.50
Garlic, Onion & Coriander Naan (1,2,3)	€2.75
Butter Naan (1,2,3)	€2.75
Tandoori Roti (1)	€2.50
Cheese Naan (1,2,3)	€3.25
Cheese Chilli Naan (1,2,3)	€3.50
Peshwari Naan (1,2,3,8) (Almond & Raisin)	€3.75
Keema Naan (1,2,3)	€3.75

EXTRA'S

Hand Cut Chips	4.50
Raita	€3.50
Chilled cucumber & tomato yoghurt with toasted cumin seeds	
Extra portion of sauce 12 Oz	€5.25
Poppadum & 2 homemade chutneys	€2.50
Mango Lassi	€3.25
Its delicious mango milkshake for cooling your tongue & tummy	
Mint Chutni	€0.50

MINERALS

Coke, Diet Coke, Fanta, 7up - 330ml	€1.50
San Pellegrino Sparklin Water	€1.75
Still Water	€1.50

Traces of nuts can be found in all our dishes, Please speak to our staff for any food allergy.

IN-HOUSE WINES**White Wine**

Gato Negro Sauvignon Blanc - Chile €13.95
Intense herbaceous aromas of tomato leaf with fresh tropical fruit such as grapefruit, pineapple & mango. it's a wine with fresh style and a balanced acidity that improves the fruit in the mouth sensation and gives a long pleasant finish.

Millstream Chenin Blanc - South Africa €13.95
Fruity entry followed by well balanced crisp acidity and a juicy tropical citrus fruit aftertaste. An easy drinking dry, light bodied wine that is crisp and enticing.

Red Wine

Chantarel Pays d'Oc IGP Merlot - France €13.95
Full & velvety on the palate, the nose releases powerful fragrances of ripe strawberries.

Castillo Del Rey Tempranillo - Spain €13.95
Ruby red with purple hues. Typical cherry aromas characteristics of the tempranillo grapes. Smooth, fruity and easy to drink leaving the palate clean.

Beer

Cobra Beer - India €3.25

MEAL DEALS

Star Anise Menu For One €19.95

Onion Bhajias or Samosa
Choice of any one Chicken main dish
Steamed rice & garlic Naan

Gluten Free Menu for Two €29.50

Chicken Tikka
Choice of any 1 Chicken & 1 Dhabewali Daal
Two Pulao Rice

Cardamom Menu for Two €32.50

Choice of any 1 Chickewn Starter
Choice of any 1 Chicken or Lamb & 1 Vegetable Dish
1 Pulao Rice & 1 Plain Naan
Choice of any 2 Minerals

Saffron Menu for 3/4 €48.50

Masala Non-Veg Mix Platter
Choice of any 1 Chicken Dish
Choice of any 1 Lamb Dish
2 Pulao Rice & Plain, Coriander & Garlic Naan
Poppadums & two Dips
Choice of any 3 Minerals

*There will be extra charge for changes in Set Menu

PARTY @ HOME

Get Masala to cater your next party or simply friends get-together at home.

We serve the table on your dining table.
The menu can be as concise or details as you require.

ABOUT US

Masala is an exceptional, authentic Indian Cuisine. Our chefs have an immense passion for cooking. Their confidence reflects in the care and dedication they put into cooking fresh food for our customers everyday. Our chefs serve quality food straight to you table at a very reasonable price.

QUALITY

All our Vegetables, Poultry & Meats are Irish products and sourced locally daily. Our dishes are prepared fresh on order so patrons patience is highly appreciated.



Find us @masalablanch
Info@masalahome.ie

**M E N U**

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Order Online

www.masalahome.ie

**No. 3 Deanstown House, Mainstreet,
Blanchardstown, Dublin 15**

Opening Hours

Sunday - Thursday : 4 PM - 10:30 PM
Friday & Saturday : 4 PM - 11:00 PM

Delivery Timings

Sunday - Thursday : 5 PM - 10:00 PM
Friday & Saturday : 5 PM - 10:30 PM

Minimum order €20.00 applied for delivery

Appetizers

Punjabi Samosa (1,2,3,8,11) Medium	€4.95
Handmade pastry stuffed with potato and peas served with tamarind sauce.	
Onion Bhajia (2) Mild	€4.95
Onion fritters served with homemade mango dip.	
Paneer Tikka (3) (New) Medium	€5.45
Homemade cottage cheese cooked with onion and diced peppers in fennel flavour cooked in clay oven & served with mint sauce.	
Aloo Palak ki Tikki (1) - Medium	€4.95
Pan fried crispy potato cake with cumin, fenugreek & spinach served with tamarind chutney.	
Shahi Chicken Tikka (3) Medium	€5.95
Chicken breast glazed in Tandoor marinated with Indian spices served with fresh salad & mint dip.	
Patiala Murgh (3) (New) Medium	€5.95
Chicken breast marinated with cream, ginger/garlic & blend of Indian spices, served with fresh salad and mint dip.	
Masala Chicken Wings (1,3,5,11,12) Hot	€5.95
Crispy spicy Chicken Wings & Drumstick marinated with Indian spices and tossed with pickled sauce.	
Hariyali Murgh (3) Medium	€5.95
Chicken breast infused in fresh mint, yoghurt, fresh coriander and served with fresh salad and mint dips.	
Nawabi Seekh Kebab (2,3) Medium	€6.95
Skewered hand pounded lamb cooked in tandoor and served with fresh salad and mint dips.	
Lamb Chilli Fry (1) Medium	
Irish Lamb chunks stir fried with shallots and bell peppers.	
Malwani Jhinga (11, 13) Medium	€7.50
Stir fry Prawns glaze with cumin seeds, garlic, ginger, green chilli, fresh coriander & lemon juice.	
Chicken Jugalbandi (1,3,5,11,12) Hot	€11.25
Great to taste all wonders of Chicken combinations of tikka. Chicken wings and Hariyali Murgh served with salad and mint chutney.	
Masala Veg Platter (1,2,3,8,11) Medium	€10.75
An assortment of Onion Bhaji, aloo tikki & samosa, served with chutneys.	
Masala Non-Veg Platter (3,11,13) Medium	€12.25
A simple & delightful way to savour the wonders of assortment prawn, chicken and lamb as recommended by the chef, serve with salad and mint chutney.	

Allergen Lists

1. Gluten (Wheat) 2. Eggs 3. Milk 4. Celery 5. Soya 6. Sesame 7. Fish 8. Nuts 9. Peanuts 10. Lupin 11. Mustard 12. Sulphur Dioxide 13. Crustacean 14. Molluscs

The listed allergens are used openly in our kitchens so trace amounts may be present at all stages of cooking as, despite our best efforts cross contamination can occur. Samosa, Bhajia, Aloo tikki, Poppadums and chips are fried in the same oil so there is a small risk of cross contamination with wheat (Gluten) and mustard. A full allergen spreadsheet is also available on our website.

No gluten as an ingredient but cannot be guaranteed gluten free due to risk of cross contamination.

Masala Sides

Bombay Aloo (11) Medium	€6.50
Baby potato cooked with garlic, Green chilli and onion tomato masala.	
Aloo Gobhi Fry - Medium	€6.50
Baby potato and Cauliflower bulbs tossed in ginger, turmeric and home blend spices.	
Kadai Tarkari - Medium	€5.95
Stir fried seasonal vegetables tossed in onion tomato masala & tempered with cumin & coriander.	
Dal Tarka (3) Mild	€6.50
Mix Lentils tempered with cumin & chilli	
Chana Palak (3) Medium	€6.50
Chick peas cooked with spices, finished with baby spinach.	
Saag Aloo (3) Medium (New)	€6.50
Potato cooked in cream, garlic, fresh spinach & chillies.	

Masala signature dishes

Chicken Lababdar (3) Medium	€12.25
Chicken breast infused in onion and tomato sauce, finished with cream & fenugreek.	
Punjabi Lamb Curry - Medium	€12.95
Home style slowly cooked lamb in a tomato and onion stew, finished with fennel & ginger.	
Prawn Moilee (11,13) Medium	€13.50
Prawn simmered in smooth coconut milk, flavoured with spices and herbs.	
Bhindi Masala (11) Medium	€11.25
Diced Okra tossed with onion, tomato, ginger & garlic paste.	
Tandoori Chicken (3) Medium	€12.25
Chicken on the bone marinated in natural yoghurt & fresh spices cooked in tandoor. served with fresh salad and tikka sauce.	
Kadhai Chicken (3) Medium (New)	€11.75
Chicken breast cooked with kadhai spices and peppers finished with scallion and fresh coriander	
Mango Chicken (3) Medium	€11.75
Coconut & Mango infused curry flavoured with South Indian spices	

Poultry

Butter Chicken (3) Medium	€11.95
juicy, melt-in-the-mouth, grilled chicken pieces in a rich creamy butter, tomato & fenugreek sauce.	
Chicken Tikka Masala (3) Mild	€11.75
Chicken tikka simmered in a creamy tomato, butter sauce, flavoured with dry fenugreek leaves.	
Chicken Jalfrezi (3,4) Medium/Hot	€11.25
Chicken tossed with garlic and bell peppers in onion tomato sauce flavoured with spices and finished with scallions.	
Chicken Korma (3,8) Mild	
Indian delicacy curry with cashewnuts, onions, fennels & cardamom sauce.	
Chicken Madras (11) Medium	€11.75
Curry from Southern coast of India cooked with fresh coconut and fresh grinded spices.	
Malabari Chicken Curry (3,11) Medium	€11.50
Chicken breast cooked in fresh coconut milk with finely sliced ginger, green chillies and flavoured with cardamom and turmeric.	
Chicken Saag (3) Medium	€11.50
Chicken and spinach cooked with onion, garlic and ginger, finished with a hint of cream & tomato.	
Murgh Makhan Palak (3) Medium	
Chicken cooked with spring & baby spinach tossed with onion & tomato finish with	

Lamb

Lamb Rogan Josh - Medium	€12.95
Wicklow Lamb cooked with aromatic spices and mountain herbs.	
Lamb Jalfrezi (4) Medium	€12.50
Lamb tossed with garlic and bell peppers in onion tomato sauce flavoured with spices and finished with scallions	
Lamb Saag (3) - Medium	€12.50
Lamb & Spinach cooked with onion, garlic and ginger, finished with a hint of cream & tomato.	
Lamb Korma (3,8) Mild	€12.95
Aromatic Almond & saffron flavoured Korma with traditional marinades and herbs.	
Lamb Madras (11) Medium	€12.95
Curry from southern coast of India cooked with fresh coconut.	
Lamb Vindaloo - HOT!!!	€12.50
A south Indian style Lamb curry, redolent with ground black pepper, cooked in red chilli sauce	
Ghost Kalimirch (11) - Medium	€12.50
Coastal Lamb speciality grinded in black pepper flavour and home blended spices.	

Prawns

Mango Prawn (11,13) Medium	€13.50
Coconut and Mango infused curry flavoured with South Indian spices and herbs.	
Goan Prawn Curry (13) Medium/Hot	€13.50
Prawns cooked in coastal spices, finished with coconut milk & vinegar.	
Prawn Madras (11, 13) Medium/Hot	€13.50
Prawn curry from Southern coast of India cooked with blend spices & fresh coconut.	
Kadhai Jhinga (3,13) Medium/Hot (New)	€13.50
Prawn cooked with kadhai spices With peppers finished with scallion and fresh coriander	

Dum Biryani

Vegetable Biryani (3) Medium	€12.95
Fresh vegetables cooked in old aged fragrant Basmati Rice infused with aromatic spices served with sauce & traditional Raita.	
Chicken (3) - Medium	€14.25
Chicken marinated in yoghurt cooked slowly with old aged basmati rice served with sauce and traditional Raita.	
Lamb (3) - Medium	€15.25
Diced Lamb marinated in yoghurt cooked slowly with old aged basmati rice served with sauce and traditional Raita.	
Prawn (3) - Medium	€15.95
Prawns marinated in yoghurt cooked slowly with old aged basmati rice served with sauce and traditional Raita.	
Masala Mix Biryani (3, 13) Medium	€16.15
Mixture of Chicken, Lamb and Prawn cooked slowly with old aged basmati rice finished with aromatic spices served with sauce and traditional Raita.	